

Schloss Saarsteiner Riesling Spätlese 2018




Producer

Schloss Saarstein is located on a steep slope hill of grey slate, surrounded by the 11 hectares vineyard sites, overlooking the Saar River. The estate owner Christian Ebert takes care of cellar and vineyard all by himself. His wines take profit from the cool microclimate on the Saar and sustainable farming methods.

Vintage report

Grapes in the Mosel looked picture-perfect at harvest! Volume estimates were satisfying, especially as there had been roughly a third less the previous year. As in the other regions, vine development was well ahead of the average and picking started as early as August for the early-ripening varieties and mid-September for Riesling. The rain in September, thanks to the cool nights did not lead to rot, increased the yield and contributed to the remarkable harvest volumes.

Characteristics

-  exotic aromas of citrus, pineapple, herbal notes of black currant
-  fresh and elegant acidity, racy with mineral notes
-  spicy Asian cuisine, fruity desserts aswell as chocolate cake

Facts

Grape Variety	Riesling
Terroir	Serriger Schloss Saarstein; healthy grapes that grow on grey shale; 1943 old vines; Saar river shapes the microclimate of the vineyards
Appellation	Mosel
Vinifikation	selective hand picking in the vineyards, due to the extreme location, vertical shoot positioned trellis

Alcohol	Residual Sugar	Acidity
8.5 %vol	86.8 g/l	7.1 g/l

Award

91 points Falstaff



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